Amendments to the Claims:

This listing of the claims will replace all prior versions and listings of claims in the application:

Listing of the claims:

1. (Currently amended) An acidic beverage composition, comprising;

(A) a hydrated protein material having a combination of an inositol-6-phosphate content, an inositol-5-phosphate content, an inositol-4-phosphate content and an inositol-3-phosphate content of less than 8.0 μmol/g, wherein the protein material, prior to hydration, is prepared by a process comprising:

~~(1)~~ preparing an aqueous extract from a protein containing plant material,

~~(2)~~ adjusting the pH of the extract to a value of from about 4 to about 5 to precipitate the protein material,

~~(3)~~ separating the precipitated protein material and forming a suspension of the precipitated protein material in water,

~~(4)~~ adjusting the pH of the suspension to a value of from about 3.5 to about 6 to form a partially solubilized protein material in water,

~~(5)~~ adding a phytase to the partially solubilized protein material in water to form a phytase treated protein material, ~~and~~

pasteurizing the phytase treated protein material at a temperature of 305°F; and

~~(6)~~ drying the protein material; and

(B) a hydrated protein stabilizing agent comprising a polysaccharide hydrolysate and

(C) at least one flavoring material comprising a fruit juice, a vegetable juice, citric acid, malic acid, tartaric acid, lactic acid, ascorbic acid, glucono delta lactone or phosphoric acid, wherein the acidic beverage composition has a pH of from 3.0 to 4.5.

2. (Previously presented) The composition of claim 1 wherein the hydrated protein material comprises a soybean protein material, wheat gluten or zein.

3. (Previously presented) The composition of claim 2 wherein the hydrated soybean protein material comprises soy flour, soy concentrate or soy protein isolate.

4. (Previously presented) The composition of claim 2 wherein the hydrated soybean protein material comprises soy protein isolate.

5. (Currently amended) The composition of claim 1 where phytase is present ~~in (A)(5)~~ at from about 500 to about 2200 units of phytase per gram of protein.

6. (Currently amended) The composition of claim 1 where phytase is present ~~in (A)(5)~~ at from about 600 to about 2100 units of phytase per gram of protein.

7. (Currently amended) The composition of claim 1 where phytase is present ~~in (A)(5)~~ at from about 720 to about 1400 units of phytase per gram of protein.

8. (Previously presented) The composition of claim 1 wherein the composition contains the hydrated protein material in an amount of from 0. 1 percent to 10 percent by weight.

9. (Previously presented) The composition of claim 1 wherein the stabilizing agent (B) is present in a weight ratio of (A):(B) of from 1:0.01-0.2.

10. (Previously presented) The composition of claim 1 where the combination of inositol-6-phosphate, inositol-5-phosphate, inositol-4-phosphate and inositol-3-phosphate is less than 6.0 μmol/g.

11. (Previously presented) The composition of claim 1 where the combination of inositol-6-phosphate, inositol-5-phosphate, inositol-4-phosphate and inositol-3-phosphate is less than 3.0 μmol/g.

12 Canceled

13. (Currently amended) The composition of ~~claim 12~~ claim 1 wherein the polysaccharide hydrolysate comprises dextrin, agar, carrageenan, tamarind seed polysaccharides, angelica gum, karaya gum, xanthan gum, sodium alginate, tragacanth gum, guar gum, locust bean gum, pullulan, jellan gum, gum arabic, and propylene glycol alginate ester.

14. (Currently amended) The composition of ~~claim 12~~ claim 1 wherein the protein stabilizing agent is jellan gum.

15. (Previously presented) The composition of claim 1 wherein the pH of the acid beverage composition is from 3.2-4.0

16. (Previously presented) The composition of claim 1 wherein the pH of the acid beverage composition is from 3.6-3.8.

17. (Currently amended) An acidic beverage composition, comprising;

(A) a hydrated protein material having a combination of an inositol-6-phosphate content, an inositol-5-phosphate content, an inositol-4-phosphate content and an inositol-3-phosphate content of less than 8.0 μmol/g, wherein the protein material, prior to hydration, is prepared by a process comprising:

~~(1)~~ preparing an aqueous extract from a protein containing plant material,

~~(2)~~ adding a phytase to the aqueous extract to form a phytase extract,

~~(3)~~ adjusting the pH of the phytase extract to a value of from about 4 to about 5.5 to precipitate the protein material,

~~(4)~~ separating the precipitated protein material and forming a suspension of the precipitated protein material in water,

~~(5)~~ adjusting the pH of the suspension to a value of from about 6.7 to about 7.4 to form a solubilized protein material in water, , ~~and~~

pasteurizing the phytase treated protein material at a temperature of 305°F; and

~~(6)~~ drying the protein material; and

(B) a hydrated protein stabilizing agent comprising a polysaccharide hydrolysate and

(C) at least one acid comprising a fruit juice, a vegetable juice, citric acid, malic acid, tartaric acid, lactic acid, ascorbic acid, glucono delta lactone or phosphoric acid,

wherein the acidic beverage composition has a pH of from 3.0 to 4.5.

18. (Previously presented) The composition of claim 17 wherein the hydrated protein material comprises a soybean protein material, wheat gluten or zein.

19. (Previously presented) The composition of claim 18 wherein the hydrated soybean protein material comprises soy flour, soy concentrate or soy protein isolate.

20. (Previously presented) The composition of claim 18 wherein the hydrated soybean protein material comprises soy protein isolate.

21. (Currently amended) The composition of claim 17 where phytase is present ~~in (A)(2)~~ at from about 500 to about 2200 units of phytase per gram of protein.

22. (Currently amended) The composition of claim 17 where phytase is present ~~in (A)(2)~~ at from about 600 to about 2100 units of phytase per gram of protein.

23. (Currently amended) The composition of claim 17 where phytase is present ~~in (A)(2)~~ at from about 720 to about 1400 units of phytase per gram of protein.

24. (Previously presented) The composition of claim 17 wherein the composition contains the hydrated protein material in an amount of from 0.1 percent to 10 percent by weight.

25. (Previously presented) The composition of claim 17 wherein the stabilizing agent (B) is present in a weight ratio of (A):(B) of from 1:0.01-0.2.

26. (Previously presented) The composition of claim 17 where the combination of inositol-6-phosphate, inositol-5-phosphate inositol-4-phosphate and inositol-3-phosphate is less than 6.0 μmol/g.

27. (Previously presented) The composition of claim 17 where the combination of inositol-6-phosphate, inositol-5-phosphate inositol-4-phosphate and inositol-3-phosphate is less than 3.0 μmol/g.

28. Canceled

29. (Currently amended) The composition of ~~claim 28~~ claim 17 wherein the polysaccharide hydrolysate comprises dextrin, agar, carrageenan, tamarind seed polysaccharides, angelica gum, karaya gum, xanthan gum, sodium alginate, tragacanth gum, guar gum, locust bean gum, pullulan, jellan gum, gum arabic, and propylene glycol alginate ester.

30. (Currently amended) The composition of ~~claim 28~~ claim 17 wherein the protein stabilizing agent is jellan gum.

31. (Previously presented) The composition of claim 17 wherein the pH of the acid beverage composition is from 3.2-4.0

32. (Previously presented) The composition of claim 17 wherein the pH of the acid beverage composition is from 3.6-3.8.

33. (Currently amended) An acidic beverage composition, comprising;

(A) a hydrated protein material having a combination of an inositol-6-phosphate content, an inositol-5-phosphate content, an inositol-4-phosphate content and an inositol-3-phosphate content of less than 8.0 μmol/g, wherein the protein material, prior to hydration, is prepared by a process comprising:

~~(1)~~ preparing an aqueous extract from a protein containing plant material,

~~(2)~~ adjusting the pH of the extract to a value of from about 4 to about 5 to precipitate the protein material,

~~(3)~~ separating the precipitated protein material and forming a suspension of the precipitated protein material in water,

~~(4)~~ adjusting the pH of the suspension to a value of from about 6.7 to about 7.4 to form a solubilized protein material in water,

~~(5)~~ adding a phytase to the solubilized protein material in water to form a phytase treated solubilized protein material, ~~and~~

pasteurizing the phytase treated protein material at 305°F; and

~~(6)~~ drying the protein material; and

(B) a hydrated protein stabilizing agent comprising a polysaccharide hydrolysate and

(C) at least one acid comprising a fruit juice, a vegetable juice, citric acid, malic acid, tartaric acid, lactic acid, ascorbic acid, glucono delta lactone or phosphoric acid,

wherein the acidic beverage composition has a pH of from 3.0 to 4.5.

34. (Previously presented) The composition of claim 33 wherein the hydrated protein material comprises a soybean protein material, wheat gluten or zein.

35. (Previously presented) The composition of claim 34 wherein the hydrated soybean protein material comprises soy flour, soy concentrate or soy protein isolate.

36. (Previously presented) The composition of claim 34 wherein the hydrated soybean protein material comprises soy protein isolate.

37. (Currently amended) The composition of claim 33 where phytase is present ~~in (A)(5)~~ at from about 500 to about 2200 units of phytase per gram of protein.

38. (Currently amended) The composition of claim 33 where phytase is present ~~in (A)(5)~~ at from about 600 to about 2100 units of phytase per gram of protein.

39. (Currently amended) The composition of claim 33 where phytase is present ~~in (A)(5)~~ at from about 720 to about 1400 units of phytase per gram of protein.

40. (Previously presented) The composition of claim 33 wherein the composition contains the hydrated protein material in an amount of from 0.1 percent to 10 percent by weight.

41. (Previously presented) The composition of claim 33 wherein the stabilizing agent (B) is present in a weight ratio of (A):(B) of from 1:0.01-0.2.

42. (Previously presented) The composition of claim 33 where the combination of inositol-6-phosphate, inositol-5-phosphate, inositol-4-phosphate and inositol-3-phosphate is less than 6.0 μmol/g.

43. (Previously presented) The composition of claim 33 where the combination of inositol-6-phosphate, inositol-5-phosphate, inositol-4-phosphate and inositol-3-phosphate is less than 3.0 μmol/g.

44. Canceled.

45. (Currently amended) The composition of ~~claim 44~~ claim 33 wherein the polysaccharide hydrolysate comprises dextrin, agar, carrageenan, tamarind seed polysaccharides, angelica gum, karaya gum, xanthan gum, sodium alginate, tragacanth gum, guar gum, locust bean gum, pullulan, jellan gum, gum arabic, and propylene glycol alginate ester.

46. (Currently amended) The composition of ~~claim 44~~ claim 33 wherein the protein stabilizing agent is jellan gum.

47. (Previously presented) The composition of claim 33 wherein the pH of the acid beverage composition is from 3.2-4.0

48. (Previously presented) The composition of claim 33 wherein the pH of the acid beverage composition is from 3.6-3.8.